

Fundamental recommendations regarding safety

INTRODUCTION

Thank you for having chosen the Chicco De'Longhi & Me! the food processor. This appliance has been designed for the preparation of baby food, from weaning onwards. The appliance must be used exclusively by adults only. Take a few minutes to read these instructions. This way you will avoid danger and damage to the machine.

CE DECLARATION OF CONFORMITY:

De Longhi S.p.A. hereby declares that this appliance called Baby Meal™, Chicco™ De Longhi™ brand mod. **KCP815** is compliant with the essential requirements and other relevant provisions of Directives 2004/108/CE (electromagnetic compatibility) and 2006/95/CE (electrical safety). A full copy of the CE declaration may be requested from **De' Longhi Appliances via Seitz, 47 - 31100 - Treviso - Italy.**

TECHNICAL SPECIFICATIONS

Model: KCP815

Voltage: 220-240 Vac

Frequency: 50 Hz

Motor Power: 150 W

Absorbed power: 800 W

Motor Power + Resistance: 850 W

Made in China

This appliance is warranted against manufacturing defects for two years from the date of purchase (date indicated on the receipt or other proof of purchase date) or for any other period allowed by the applicable law in the country of purchase.

The warranty does not cover parts subject to normal wear.

De Longhi S.p.A. reserves the right to change what is described in this instructions manual at any time and without notice.

The reproduction, transcription and translation of this manual into another language, even in part and in any form, is strictly prohibited without prior written consent from ARTSANA S.p.A. or De Longhi S.p.A.

If in doubt about the interpretation of the contents of this manual contact the dealer or ARTSANA S.p.A. or De Longhi S.p.A.

APPLIANCE SYMBOLS LEGEND

The important recommendations have these symbols. These recommendations must be followed.



Appliance certified and approved by IMQ



Appliance compliant with the essential requirements of applicable CE Directives



Danger!

Failure to comply can be or is the cause of injury due to life-threatening electric shocks.



Attention!

Failure to comply can be or is cause of injury or damage to the appliance.



Attention! Hot surface

Hot surfaces: failure to comply can be or is cause of scalding or burns as the surfaces are very hot.



ATTENTION! Hot steam

High temperature steam is produced during cooking. Be careful when opening the lid to avoid danger of burns due to the steam puff.



Read the instructions manual



Attention! Hot surface

Hot surfaces: failure to comply can be or is cause of scalding or burns as the surfaces are very hot.



Do not dispose of this product as normal household waste. Make use of separate waste collection as required by the laws in force



Nota Bene:

This symbol highlights recommendations and important information for the user.



Instructions for use:

This symbol indicates the instructions manual.

Letters and numbers in brackets

Letters in brackets correspond to the legend in the description of the unit (page 14).



Cooking Function



Steam Cooking Function



Boil Function

Fundamental recommendations regarding safety

Nota Bene:

Carefully read the following instructions and keep them for further consultation.

- Failure to comply with these instructions can lead to injury and damage to the machine.
The manufacturer is not liable for damage deriving from the failure to comply with the user instructions.

Attention!

- This product is not a toy.
- Keep children away from the appliance. Do not allow the appliance to be used by persons (even children) with reduced psycho-physical-sensorial capacities or that have insufficient experience and knowledge, unless they are carefully monitored and instructed by a person responsible for their safety, who informs them of the dangers connected to improper use. Watch children, do not let them play with the appliance.
- The plastic bag containing the product should not be left within the reach of children as it is a potential source of danger.
- This appliance is intended exclusively for domestic use. It is not intended for use in: rooms used as kitchens for personnel in shops, offices and other work areas, farm holidays, hotels, motels and other reception structures, guest houses.
- This appliance must only be employed for the use for which it has been designed. Any other use must be considered improper and therefore dangerous. The manufacturer is not liable for damage deriving from improper, wrong or irresponsible use of the appliance and/or repairs carried out by unqualified personnel.
- The appliance must not function by means of an external timer or with a separate remote control system.
- DO NOT operate the appliance when it is empty.
- DO NOT remove the lid whilst water is boiling.
- If the pot is filled beyond the MAX level (1.5 litres) there may be an overflow of boiling water.
- To avoid injury or damage to the machine, do not put your hands or utensils in the container while the appliance is functioning.
- The spatula (P) can be used when the appliance is switched off.
- Ensure that hands, hair, clothes and cooking utensils are out of the container before operating the appliance. **The blades can cut: handle them with care, especially when one extracts the blade from the pot, when the pot is emptied and during cleaning.**
- **Never operate the Pulse function or select a blade**

rotation speed higher than 3 if the stopper (A) is removed or not inserted properly in the loading opening (D) of the lid (C) as food could spill and if hot cause burns.

- **Do not use the stirrer (N) with an operating speed above 3 or in PULSE mode**

Scalding hazard!

- To avoid scalding after heating/cooking foods check the temperature before consumption, especially before administering them to children.
- The external surface can reach high temperatures when the appliance is functioning.
- Always use the appliance with the lid on.

Danger!

- Do not immerse the base of the appliance in water.
- Do not operate the appliance in case the power supply cable or plug is damaged as it might be cause of electric shocks. Should the power supply cable be damaged, it must be replaced by the manufacturer or after-sales technical assistance service or by a person with similar qualification, to avoid any risk.
- Before carrying out any cleaning or maintenance operation, disconnect the appliance from the mains power supply by unplugging it.
- Connect the appliance to an easily accessible power socket.
- Do not touch the appliance with wet or damp hands.
- Unplug from the power socket when the appliance is not used.
- Stop using the appliance in the event of liquid leakage from the appliance body. In this case, switch off the appliance immediately and unplug from the power mains.
- Do not leave the appliance switched on unnecessarily because it is potentially dangerous.
- **Never leave the appliance unattended when in use.**
- Never use the appliance with bare or wet feet.
- Do not touch the appliance if it has accidentally fallen into water. Remove it after unplugging it and take it to an After-Sales Centre.
- Do not pull the plug out of the socket by pulling the power cable.
- Do not leave the appliance exposed to weather (rain, sun, ice, etc.).
- In case of incompatibility between the socket and the plug of the appliance, have the plug replaced with another suitable one by a qualified technician. It is unadvisable to use adapters, power strips and/or extension leads. If their use is required, only use simple or multiple adapters and extension leads that comply with current safety

standards, taking care not to exceed the power limit indicated on the adapter and/or extension lead.

- Do not place the appliance near or above hot surfaces, gas cookers, hot plates, delicate surfaces.
- The models equipped with earthing must be connected to an efficient earthing unit as required by the electrical safety standards in force.

 NEVER IMMERSE the base of the appliance in water. The container, lid and accessories can be washed in the dishwasher.

The materials and items intended for contact with food comply with the requirements of European Regulation 1935/2004.



Recommendations for the correct disposal of the product in compliance with European Directive 2002/96/CE.

The product must not be disposed of as urban waste at the end of its working life. It must be taken to appropriate local authority separate waste collection centres or to dealers providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from unsuitable disposal and allows to recover the materials of which it is made in order to make significant savings of energy and resources. The product has the crossed-out wheeled bin mark as a reminder of the obligation to dispose of household appliances separately. The illegal disposal of the product by the user entails the application of administrative sanctions envisioned by the Standard in force.

APPLIANCE DESCRIPTION AND CONTROLS PANEL

- A Stopper
 - B Steam outlet holes
 - C Lid
 - D Loading opening
 - E Lid handle
 - F Steam cooking basket
 - G Container
 - H Appliance base
 - I Main switch
 - L Measuring cup
 - M Multi-function blade (for mincing/blending)
 - N Mixing paddle
 - O Blade protection
 - P Spatula
1. DISPLAY
 2. TRADITIONAL COOKING BUTTON

3. STEAM COOKING BUTTON
4. BOIL BUTTON
5. Time increase + BUTTON
6. Time decrease - BUTTON
7. MODE BUTTON (selects the cooking mode:
S, SS, SSS, - WARM, MILK, CREAM)
8. "START/STOP" BUTTON
9. Blade speed selection KNOB

BEFORE USE

- Before using the appliance for the first time, thoroughly wash all the accessories, paying attention to the blades (they are sharp), wipe a damp cloth over the base of the appliance.
- Place the appliance on a dry and level surface. Do not connect the appliance to a power socket until the accessories have been properly installed. Check the mains voltage corresponds to the indication on the appliance plate then plug into the power socket.
- Should it be particularly hard to turn the cover when closing it, dampen the seal with some water
- Should it be particularly hard to turn the cover when closing it, dampen the seal with some water.

SWITCHING ON THE APPLIANCE



Nota Bene :

- Before inserting the plug into the power socket, ensure that the main switch (I), placed on the side of appliance, is on **O**.
- Press the I/O main switch.
- Upon activation, the three function switches light up and then switch off and the display shows fixed "-- --" dashes.

INSTRUCTIONS FOR USE



Nota Bene:

- To move from one function to another, simply press the button relative to the desired function.
- To switch to the blender function, press the button relative to the currently active function again, then press the START / STOP (8) button.
- With any function active, by pressing the START/STOP (8) button once, the appliance stops (PAUSE); by pressing the button again, the appliance resumes operation. By pressing and holding the START/STOP (8) for about 2 seconds, the appliance cancels the currently active function.
- If the lid is opened whilst a function is active the appliance goes into STAND-BY and the **OPEN** message appears. To resume operation close the lid again.



TRADITIONAL COOKING FUNCTION

The setting speeds are 1, 2 and 3, as per graphics. The others are inhibited.

This feature allows you to cook in the traditional manner by modulating the power and mixing evenly, in addition the three exclusive "WARM", "MILK" and "CREAM" functions enable to heat food and milk and prepare creams.

Depending on the kind of food to be cooked, apply the multi-function blade (M) (for mincing and blending food) or the mixing paddle (N) (for mixing).

- After having put the food one wishes to cook in the container (G), position it in its place properly on the base of the appliance (H), then put on the lid (C) and close it by turning it clockwise until it clicks into place (fig. 1).
- Press the I/O main switch (I) (fig. 2).

Manual cooking

- Press the cooking button (2) (fig. 3) once. By default the display shows "0:00" and the power SS . If one wishes to select a different power, press the "MODE" (7) (fig. 3) button until the desired function is selected.
- If one wishes to set the cooking time press the "+" and "-" buttons. If one does not wish to set the cooking time the display shows the incremental time (maximum 60 minutes).
- Press the "START/STOP" (8) button to start cooking (fig. 4). The countdown time starts on the display.
- Place the speed selection knob (9) on the slow mixing position (1-3) (fig. 4). One can adjust the power at any time by pressing the "MODE" button. In the event of long cooking, the paddle will start mixing intermittently after 15 minutes.

The end of cooking is signalled via the END message on the display and by an acoustic signal.

To remove the container (G) at the end of each function switch off the appliance via the appropriate button and remove the lid (C).



Be careful not to get burnt when opening the lid and/or removing the container!!



This appliance is not suitable for frying; thus do not use amounts of oil in excess of 50 g.



In the event there is no water or it runs out, the appliance stops working and emits an acoustic signal. The display shows H_2O and the red warning light switches on.

Pre-set cooking

- Press the cooking button (2) once. Press the "MODE" (7) button until the desired function is displayed: "WARM", "MILK" or "CREAM" (fig. 5-7).

"WARM" function

This function is for heating food at a constant temperature of approximately 37°C.

It is recommended to apply the mixing paddle (N).

Press the start/stop (8) button to start heating; the paddle will start mixing. When the appliance reaches the temperature it emits an acoustic signal and maintains the reached temperature for a maximum of 30 minutes.

When 30 minutes have elapsed, END will appear on the display.

With this function the knob (9) and the + and - button are disabled.

To remove the container (G) at the end of each function switch off the appliance via the appropriate button and remove the lid (C).



Be careful not to get burnt when opening the lid and/or removing the container!!



Before administering heated food to a baby, always check that it is not too hot (above 37°C).



In the event there is no water or it runs out, the appliance stops working and emits an acoustic signal. The display shows H_2O and the red warning light switches on.

"MILK" function

This function is for heating milk at a constant temperature of approximately 80°C.

It is recommended to apply the mixing paddle (N).

Press the start/stop (8) button to start heating; the paddle will start mixing.

When the appliance reaches the temperature it emits an acoustic signal and maintains the reached temperature for a maximum of 30 minutes. When 30 minutes have elapsed, END will appear on the display.

With this function the knob (9) and the + and - button are disabled.

To remove the container (G) at the end of each function switch off the appliance via the appropriate button and remove the lid (C).



Be careful not to get burnt when opening the lid and/or removing the container!!



In the event there is no water or it runs out, the appliance stops working and emits an acoustic signal. The display shows **H2O** and the  red warning light switches on.

“CREAM” function

This function is for preparing: custard, pudding, white sauce, etc. It is recommended to apply the mixing paddle (N).

Set the cooking time according to the recipe by operating the “+ and -” buttons.

If one does not wish to set the cooking time the display shows the incremental time (maximum 30 minutes).

Press the start/stop (8) button to start the function. Place the knob (9) in the slow mixing position (1-3) (fig.4).

The end of cooking is signalled via the **End** message on the display and by an acoustic signal.

To remove the container (G) at the end of each function switch off the appliance via the appropriate button and remove the lid (C).



Be careful not to get burnt when opening the lid and/or removing the container!!



In the event there is no water or it runs out, the appliance stops working and emits an acoustic signal. The display shows **H2O** and the red  warning light switches on.



Nota Bene

- By placing the knob on position “0”, the blades stop.
- If the “START/STOP” (8) button is not pressed within 2 minutes from the setting, the appliance goes into stand-by.
- The appliance is equipped with a stopper housing hole (D), useful for pouring a few drops of flavouring/essence or seasoning without opening the lid.

STEAM COOKING FUNCTION

The steam cooking function allows to cook food, preserving the proteins and vitamins contained.

Proceed as follows:

- Pour water into the container (G) until reaching the steam level marked inside the same container (fig. 8) and insert it in its place.
- Insert the steam cooking basket (F) (fig. 9) into the container with the food to be cooked.
- Put on the lid and close it by turning it clockwise until it clicks into place (fig. 1).
- Press the I/O main switch (I).
- Press the steam button (3). By default the display shows 0:00. If one wishes to set the cooking time press the “+ and -” buttons.

If one does not wish to set the cooking time the display shows the incremental time (maximum 30 minutes).

- Press the “START/STOP” (8) button to start steam cooking (fig. 10).

The numbers on the display flash until boiling point is reached (approximately 100°C). Upon reaching 100°C an acoustic signal is emitted.

The countdown time or incremental time starts on the display.



The elapsed set time is signalled by the **End** message on the display and by an acoustic signal. The steam cooking process is complete.

To remove the container (G) at the end of each function switch off the appliance via the appropriate button and remove the lid (C).



Be careful not to get burnt when opening the lid and/or removing the container!!



In the event there is no water or it runs out, the appliance stops working and emits an acoustic signal.

The display shows **H2O** and the red  warning light switches on.

INGREDIENTS	COOKING TIME
FRUIT apples/pears	15min
MEAT chicken/turkey/rabbit veal/beef	25min 30min
FISH hake/cod/ sole/tuna	25/30min
HARD-BOILED EGGS 1 egg 4 egg	15min 20min
VEGETABLES (100 g) spinach/chard/tomato courgettes fennels/peas potatoes/carrots/green beans/pumpkin cauliflower	15min 20min 25min 30min



BOIL FUNCTION

The boil function allows to boil food.

This function is ideal for preparing homogenised foods.

- After having put water and the food one wishes to boil in the container (G), position it in its place on the base of the appliance (H), then put on the lid (C) and close it by turning it clockwise until it clicks into place (fig. 1).
- Press the I/O main switch (I).
- Press the boil button (4) (fig.11). By default the display shows 0:00. To set the desired time press the +/- buttons (5-6) (fig. 11). If one does not wish to set the boiling time the display shows the incremental time. Maximum 30 minutes.
- Press the "START/STOP" (8) (fig. 11) button to start boiling. The numbers on the display flash until boiling point is reached (approximately 100°C). Upon reaching 100°C an acoustic signal is emitted. The countdown time or incremental time starts on the display. The elapsed set time is signalled by the **End** message on the display and by an acoustic signal. When cooking is complete, if you wish to homogenise the food see the relative chapter.

To remove the container (G) at the end of each function switch off the appliance via the appropriate button and remove the lid (C).



Be careful not to get burnt when opening the lid and/or removing the container!!



In the event there is no water or it runs out, the appliance stops working and emits an acoustic signal. The display shows **H2O** and the red warning light switches on.

BLENDER FUNCTION



Never operate the Pulse function or select a blade rotation speed higher than 3 if the stopper (A) is removed or not inserted properly in the loading opening (D) of the lid (C) as food could spill and if hot cause burns.

The blender function allows to mince and chop up both raw and boiled food.

Proceed as follows:

- After having inserted the blades and food one wishes to blend in the container, position it in its place on the base of the appliance then put on the lid (C) and close it by turning it until it clicks into place.
- Press the I/O main switch (I).
- Press the "START/STOP" button (8) (fig. 12).

If one wishes to set the operation time (max. 2 min.), use the +/- buttons (5-6) until the desired time is shown on the display. To start processing food simply rotate the knob (9) until selecting the desired speed (4 min. speeds - 8 max. speeds). Once the set time has elapsed the blades stop, the **End** message appears on the display and the appliance emits an acoustic signal. If one does not wish to set the blending time the display shows the incremental time (maximum 2 minutes). One can however interrupt operation at any time by turning the knob onto 0. The appliance stays in stand-by, press and hold the START/STOP button for 2 seconds to reset the function.



It is not recommended to use this appliance to mince particularly hard food such as frozen food as the blades may get damaged irreparably.

To remove the container (G) at the end of each function switch off the appliance via the appropriate button and remove the lid (C).



Be careful not to get burnt when opening the lid and/or removing the container!!

HOW TO HOMOGENISE

The appliance allows to homogenise all the foods normally used for weaning: fruit, vegetables, meat, fish, rice, etc.

Thanks to the special design of its blades, Baby Meal reduces the amount of air bubbles, which cause colic in babies, in the homogenised food it prepares.

By using the appropriate measuring cup (L) put water and the food one wishes to homogenise in the container (G), then insert it in its place on the base of the appliance (H).

Put on the lid (C) and close it by turning it clockwise until it clicks into place (fig. 1).

After having used the "boil function" (see page 17) proceed as per "blender function" for roughly 20 seconds (see page 17).

To remove the baby food from the container (G), use the spatula (P) supplied.

To remove the container (G) at the end of each function switch off the appliance via the appropriate button and remove the lid (C).



Be careful not to get burnt when opening the lid and/or removing the container!!

"PULSE" FUNCTION

The "PULSE" function enables better control in short processes. This function can only be activated within the manual cooking and blender functions.

The appliance works until the knob (9) is kept in the "PULSE" (fig. 13) position. The appliance work at the pre-set speed.

DEFROST FUNCTION

The defrost function allows to defrost and heat the previously prepared baby food. If present, remove the multi-function blade (M) or the mixing paddle (N) from the container (G); pour water into the container (G) until reaching the level marked by the STEAM  symbol, if present remove the lid and any labels from the jar with the food to be defrosted/heated (Attention: the jar must be made of glass or heat resistant plastic material suitable for heating food up to 100°C, the maximum dimensions of the jar must not exceed: 60 mm diameter, 90 mm height). Position the jar on the bottom of the container (G) and set the Boil function according to the instructions indicated in the relative section of this instructions manual. To defrost/heat homogenised food weighing about 80 g set the time on 15/20 minutes, in the event of complete homogenised

baby food (about 200-260 g) set at about 25-30 minutes.



Once the defrost/heating cycle is complete, extract the jar with oven gloves taking great care as it may be very hot.



for hygienic and biological reasons never heat foods more than once or for a more than an hour.

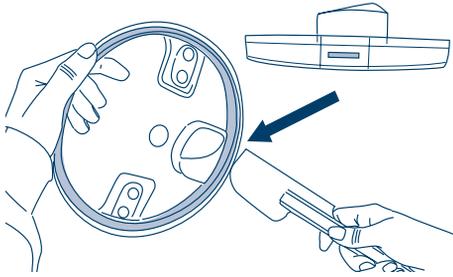
Before administering heated food to a baby, always check that it is not too hot (above 37°C).

CLEANING THE APPLIANCE

- Ensure that the plug is disconnected from the power mains and that the switch is in position 0.
- Open and remove the lid, then remove the container and the stopper before washing them in tepid and soapy water. Rinse and dry thoroughly.
- If needed remove the remains of the ingredients by using the spatula(P) supplied. Do not use abrasive products.
- To ease cleaning, always dismantle the blades. Wash everything and dry thoroughly, then reassemble. Attention the blades are very sharp, so when they are not inserted in the appliance, protect them with the protective casing and store them in a safe place out of children's reach.
- To prevent the blades from rusting, straight after each use always clean and dry them thoroughly. It is recommended not to wash the blades in the dishwasher because the presence of salt and moisture may cause rust. Wipe the motor body and power cable with a damp cloth or sponge. Dry thoroughly with a soft cloth.
- Wrap the power cable carefully around the base of the motor body.
- To simplify the cleaning of the cover, slightly pull or use a thin blunt tool (e.g. the spatula provided) to remove the seal from its housing. To prevent damages to the seal, insert the tool in the outer edge in correspondence of the support hook (see figure).



When putting the seal back into place, make sure that it fits in all the support hooks



Recommendations

- Never exceed the amounts indicated inside the container..
- Observe the time recommended in the recipe book.

i **!** After cleaning, water may get caught in the handles. See to clean and dry them to prevent mould from forming.

! NEVER immerse the base of the appliance in water..
The container, lid and accessories can be washed in the dishwasher.

IF SOMETHING DOES NOT WORK...

PROBLEM	CAUSE/SOLUTION
The appliance does not work	<ul style="list-style-type: none"> • The lid is not closed properly. • The plug is not correctly inserted in the socket.
The display shows Err1 followed by an acoustic signal	<ul style="list-style-type: none"> • Take to an After-Sales Centre.
The display shows Err2 followed by an acoustic signal	<ul style="list-style-type: none"> • Pot too hot/too much oil used.. Switch off the appliance and let the pot cool down.
The display shows Err3 followed by an acoustic signal	<ul style="list-style-type: none"> • Blades jammed. Switch off the appliance and let the base cool down (remove the blades).
The display shows Err4 followed by an acoustic signal	<ul style="list-style-type: none"> • Take to an After-Sales Centre.
The display shows H2O and 	<ul style="list-style-type: none"> • No water. • Wrong use of oil in Boil function and Steam function. • Use of oil only in coking function. Switch off the appliance and use it properly.
The display shows Open	<ul style="list-style-type: none"> • The container is not in its place or is badly positioned. The lid is not closed properly.